



Maple Butter Sauce

I n g r e d i e n t s : P r e p a r a t i o n :

- 1½ Cup pure maple syrup
- ½ Cup granulated sugar
- ½ Cup butter
- 2 tbsp. Cornstarch
- 2 tbsp. Water
- ½ tsp. Ground cinnamon (optional)

In a small saucepan combine sugar, butter and maple syrup; bring mixture to a boil, stirring continuously; remove from heat. In a bowl dissolve cornstarch in water. Add starch mixture and bring mixture back to a boil, stirring continuously; boil for 1 minute then remove heat. Delicious served with warm or cold. Store refrigerated in an airtight container for up to 1 week.